



# Domaine de Rancy

## Rivesaltes

Rivesaltes is a fortified wine made in the old Ambré style rarely produced today. The wine is oxidized which means that it will not change in character after being opened. This allows one to enjoy it slowly over the course of weeks or months. This versatile wine is best served at room temperature to fully appreciate the intense, complex aromas that develop in the glass. It can be served as an aperitif with nuts, olives, and a variety of hors d'oeuvres and of course as a dessert wine.

Domaine de Rancy is run by Jean-Hubert Verdaguer and his wife, Brigitte. Jean-Huber inherited this estate from his father with all of its tiny parcels of old vines and its cellars filled with old, odd sized barrels. Descending into the cellar one gets the feeling of entering a medieval alchemist's laboratory. Each barrel, some as small as 12 inches in diameter, is labeled with a cryptic numerical code, that keeps hidden from outsiders which nectar each barrel contains. This rare wine is made from Macabeu. The grapes are hand-picked late in the season, pressed, fermented, and fortified in tank. Only the best wine is chosen to be aged in barrels for 4 years minimum. The wines are bottled as needed, and are neither fined nor filtered. The vineyards are farmed using organic practices, and are in the process of obtaining organic certification.

"If fame depended solely on quality, Jean-Hubert Verdaguer ought to be famous for his trove of ancient Rivesaltes. His younger Rivesaltes can be outstanding too..."

David Schildknecht - The Wine Advocate

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